



**SuMaFood**

**Sustainable preservation of marine biomass for an enhanced food value chain**

<https://sumafood.eu/>



# Portfolio of Outputs and Commercialisation Needs



**Project consortium includes 3 enterprises:**



## Outputs

### Demonstration cases



Two cases (salmon slaughter & seaweed) established waste reduction, product range extension, enhanced product quality & stability, and provision of unique products.

### Marine biomass powders



Production of fish and seaweed powders to be used as food, ingredients or feed.

### Optimised processes



Optimised techniques for separation and fractioning of fish residues and preservation techniques for marine biomasses.

### Food Products



Bakery products, instant soups, pasta, and sauces with fish protein hydrolysate or seaweed.

### Drying technology



Optimised novel drying technologies applied to marine biomass.

## Commercialisation Needs

**Venture capital to scale up hydrolysis process of marine residual raw materials**

**Close collaboration with fish processing industry**

**Inquire into regulations pertaining to novel marine powders**

**Increase impact and market readiness of marine ingredients**

**Promotion of new ingredients for enhanced consumer acceptance**

